





We offer you an authentic and local breakfast, in partnership with the artisans who bring our street, our region, and our mornings to life.

Eating local means keeping the heart of our neighborhood beating.



The Bout du Parc Tribe Plate



- Artisanal breads from Ma Mie est Chaude, made with organic flours from the Bourgeois Mills in Versailles
- Organic croissant and mini chocolate twist, baked fresh on-site every morning
- Artisanal jam by Francis Miot, winner of the Meilleur Ouvrier de France award
- Plain yogurt from Ferme de Tremblaye, a sustainably committed producer
- Artisanal apple juice from Ferme de Gally, just next door!
- Coffee, tea & Chocolat Toqué, passionate roasters from Lyon
- Fresh, seasonal fruits from France

4,50€

Express Breakfast

Organic croissant and cup of Toqué filter coffee



Our Hot Drinks

A warm start to your morning

Espresso / decaf	2.50€
Espresso with a dash of milk	2.50€
Long coffee	2.50€
Double espresso	5€
Latte	4.50€
Cappuccino	5€
Hot Chocolate	4€
Tea / infusion	4€
Babyccino	2.50€

Kids also get grown-up drinks

The Bout'choux Kids' Plate



- Organic breads from Ma Mie est Chaude
- Organic chocolate and hazelnut spread
- Mini chocolate twist pastry
- Apple juice from Ferme de Gally and Chocolat Café Toqué
- Fresh, seasonal fruits from France



Our add-ons

- Savory breakfast dish 6€

 Creamy scrambled eggs with grilled smoked bacon
- Viennoiseries
 Croissant & chocolate twist plate
- Toast with butter and jam 4€

Our fruit juices

For your daily dose of vitamins

Artisanal apple juice from Ferme de Gally farm	5€
Orange juice freshly squeezed to order	5€
Granini fruit juices Strawberries, apricots and pineapples	5€

